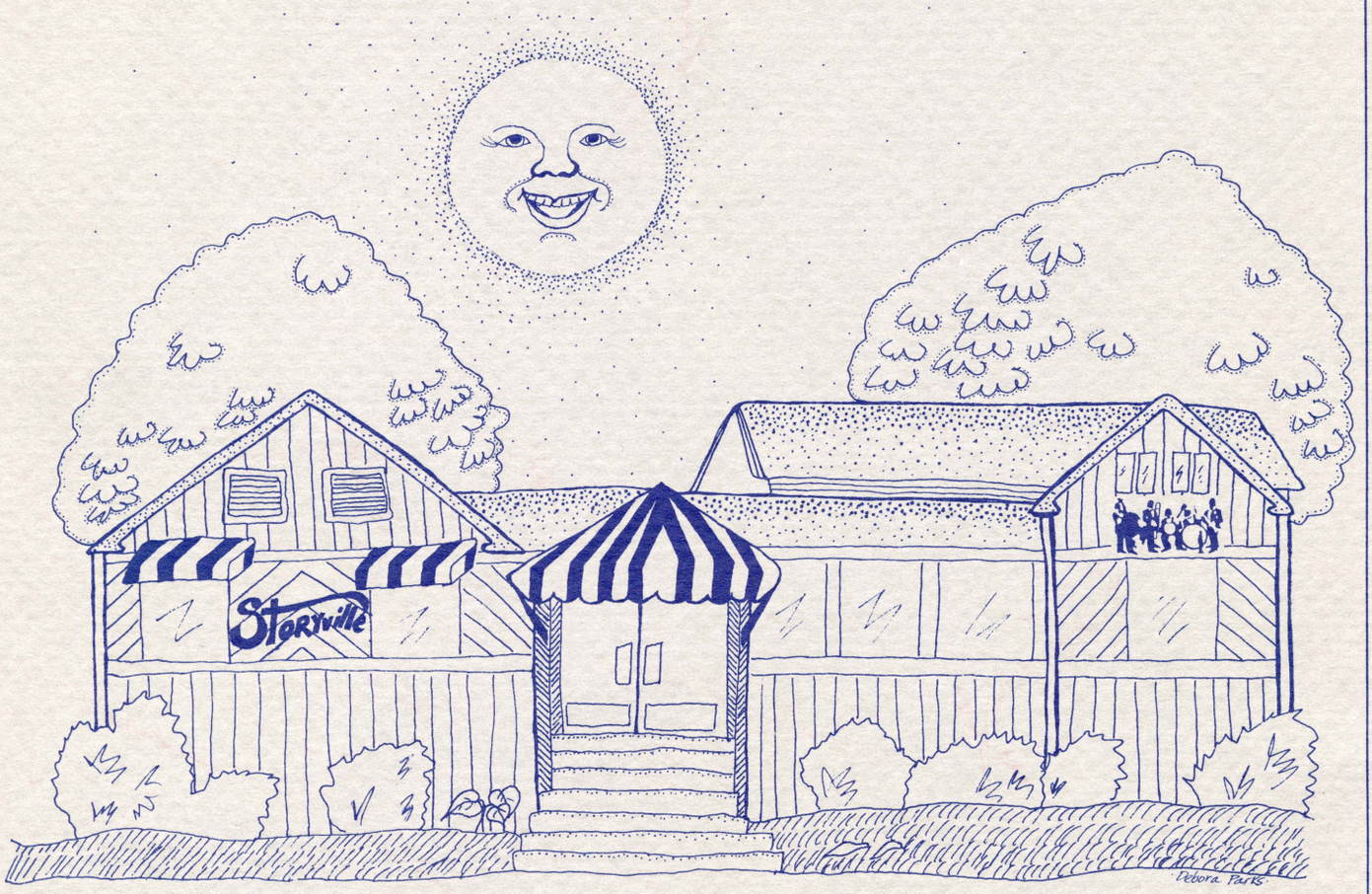
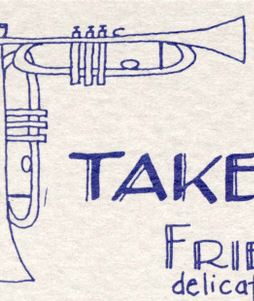
Storyville

The Courtyard Restaurant



GREAT FOOD • GOURMET MUSIC

1006 7th Ave. Tuscaloosa, AL



TAKE IT FROM THE TOP

Fried Crab Rolls – a jazzed-up egg roll filled with a delicately seasoned stuffing and sweet red crabmeat — 2.95

Macho Nacho – toasted chips heaped with chili, lettuce, tomato, aged cheddar cheese, jalapeños, guacamole, and sour cream — 5.25

Fried Cheese – lightly battered; cheddar or mozzarella — 3.50

Chicken or Mushroom Pops – sliced tender chicken breast OR large fresh mushrooms; battered and deep-fried — 3.75

Duo Pops – chicken and mushroom combination — 3.95

OVERTURES

Soup du Jour

Cup 1.75 Bowl — 2.75

Oyster and Artichoke Soup

Cup 1.95 Bowl — 2.95

Filé Gumbo

Cup 1.95 Bowl — 2.95

Chili – served with melted cheese and chopped onions

Cup 2.25 Bowl — 3.50

Green Garden Salad — 1.25

Storyville's Slaw — .95

Salad du Jour ——— *ask server for details*

QUICHE MEDLEY

Crabmeat – fresh red crabmeat and cheese — 5.50

Broccoli – with swiss and cheddar cheese — 4.95

Lorraine – with cheese, bacon, and mushrooms — 4.95

•ALL "QUICHE" SERVED WITH CHOICE OF POTATO, AND SALAD OR SLAW•

FEATURING

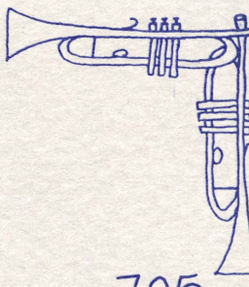
Shrimp and/or Oyster Pasta – sautéed shrimp AND/OR oysters in a hot creole sauce; served over steaming pasta — 8.95

Chef K-Paul's Louisiana Redfish – filet of redfish lightly battered, then fried; served in a butter pecan sauce — 9.95

Chicken Oscar – chicken breast, asparagus, and red crabmeat topped with creamy white wine hollandaise — 8.50

Jambalaya – polish sausage, ham, and chicken cooked in a spicy creole sauce; served over rice — 7.95

•ALL "FEATURES" SERVED WITH GREEN GARDEN SALAD & VEGETABLE DU JOUR•



IN CONCERT

FISH

Grilled Amberjack - grilled amberjack steaks charcoaled on an open flame — 7.95

Red Snapper Almondine - pan broiled filet served under a butter sauce and topped with sliced almonds — 9.95

Red Snapper Parmesan - pan broiled filet sprinkled with parmesan cheese — 9.50

Blackened Redfish - redfish filets, flavored with a spicy blend of seasonings, then seared in a cast iron skillet — 8.95

Red Snapper - blackened, grilled, or fried — 9.95

SEAFOOD

Shrimp Oscar - baby shrimp, asparagus, and red crabmeat topped with creamy white wine hollandaise — 9.50

Grilled Shrimp - marinated in garlic and pepper & served with wild rice pilaf — 9.95

Fried Shrimp — 8.95

Fried Oysters — 7.95

Seafood Quartet - shrimp, oysters, red snapper and crab rolls broiled or fried — 10.95

CHICKEN

Chicken Kabob — 7.95

Chicken Pops Platter - with gravy or honey-spice sauce, and french fries & salad — 5.25

BEEF

Steak au Poivre - a 12-ounce ribeye prepared in a light marinade and rolled in freshly cracked peppercorns — 11.95

Filet - an 8-ounce center cut tenderloin — 10.50

Rib-Eye - a 12-ounce cut of choice, aged beef — 10.95

•ALL "IN CONCERT" ENTREES SERVED WITH SALAD, AND WILD RICE, POTATO OR VEGETABLE DU JOUR.

STANDARDS

Yardbird - marinated breast of chicken, charbroiled and served on a sesame seed bun — 5.25

Heritage Burger - charbroiled burger, bacon, cheddar cheese, lettuce, and tomato, served with baked potato or fries — 4.95

We enjoyed your company and hope to see you again.

Please drink with moderation.

Storyville . . .

New Orleans and its once famous district, Storyville, are well known for good times, jazz music, and of course, delicious Creole cuisine. Named for Sidney Story, a town alderman in the 1890's, Storyville served as a forge in which some of the pure gold of jazz was smelted. Located just north of Canal Street, the district was teeming with cabarets and the only legal brothels in the Western Hemisphere.

Although the excitement of Storyville lasted until only 1917, its spirit is still very much alive today. All the French, Spanish, Native American, African, and Caribbean cultures contributed not only to the music but also to the recipes that were for so long unique to New Orleans. We have chosen our dishes in part from these influences, offering some old standards and a few of our own recipes as well.

The wonderful music of Storyville was as unparalled then as was its food. Jazz, of course, has since developed a world-wide following. Buddy Bolden, Jelly Roll Morton, Louis Armstrong and so many other musical greats started their illustrious careers in the smoky dance-halls and bordellos that contributed to the mystique of what was New Orleans' most famous district.

Bon Temps Rouler!